Belgian Malts that Make Your Beer So Special

Rye Malt Whisky



Whisky recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

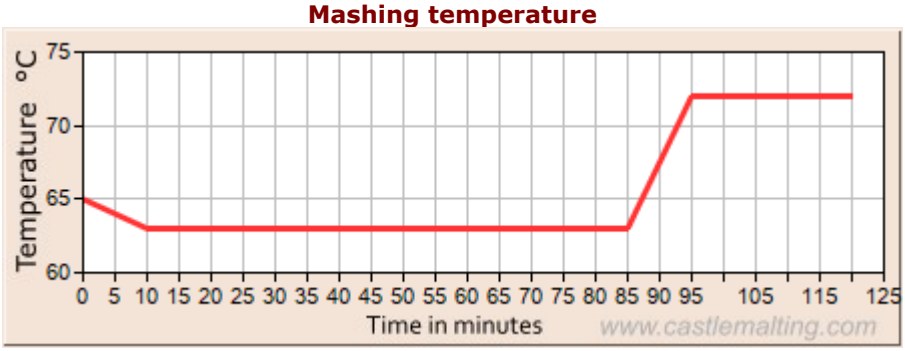
MALT

Château Whisky	25 kg
Château Rye	6 kg

YEAST

SafSpirit M-1	70 g

Mashing temperature



Step 1: Mashing
Mash in 75 liters of water at 65°C

Rest at 63°C for 75 minutes

Rest at 72°C for 25 minutes

Step 2: Filtration
Separate the wort from the spent grain at 78°C

Step 3: Boiling (optional)
Duration: 10 min

Step 4: Cooling 22°C

Step 5: Fermentation

Step 6: Distillation

Description
Featuring round, rich notes of tobacco, charred oak and butterscotch with a spicy rye kick and peppery heat, rye whisky is rounded out by the smoothness of maple and sweet cherry to provide a weighty and balanced, yet complex, flavor profile.

It's solidly anchored in rye spiciness with a bit of apple and honey. Rye whiskey gives both spiciness and fruity flavors like plum and marmelade.

Rye whiskey should be aged for 10 years in oak barrels. That oak aging mellows the rye bite with vanilla notes, and the utter absence of corn still makes this a distinct, and tasty, drink.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website